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UNITED STATES.

MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HYGIENE.

COLUMBUS, OHIO.

POLIOMYELITIS—MADE NOTIFIABLE.

SECTION 1. Acute poliomyelitis is hereby declared to be an infectious and communicable disease, dangerous to the public health.

SEC. 2. It shall be the duty of every physician, nurse, or other person having the care of cases of acute poliomyelitis to report the name, age, sex, occupation, and address of the person thus afflicted to the health office.

SEC. 3. Any violation of the foregoing rule shall be punished by a fine not exceeding \$100 or by imprisonment for any time not exceeding 90 days, or both; but no person shall be imprisoned for any violation or failure to obey the foregoing rule for the first offense, unless the affidavit upon which the prosecution is instituted contains the allegation that the offense is a second or repeated offense.

SEC. 4. This rule shall take effect and be in force from and after the earliest period allowed by law. [Regulation, board of health, adopted Jan. 24, 1911.]

NEW YORK, N. Y.

MILK—RULES AND REGULATIONS WHICH SHOULD BE OBSERVED BY DAIRYMEN IN THE CARE OF COWS AND HANDLING OF MILK SHIPPED TO THE CITY OF NEW YORK.

The cows.

1. The cows must be kept clean, and manure must not be permitted to collect upon the tail, sides, udder, and belly of any milch cow.
2. The cows should be groomed daily, and all collections of manure, mud, or other filth must not be allowed to remain upon their flanks, udders, or bellies during milking.
3. The clipping of long hairs from the udder and flanks of the cows is of assistance in preventing the collection of filth which may drop into the milk. The hair on the tails should be cut, so that the brush will be well above the ground.
4. The udder and teats of the cow should be thoroughly cleaned before milking; this to be done by thorough brushing and the use of a cloth and warm water.
5. To prevent the cows from lying down and getting dirty between cleaning and milking, a throat latch of rope or chain should be fastened across the stanchions under the cow's neck.
6. Only feed which is of good quality and only grain and coarse fodders which are free from dirt and mold should be used. Distillery waste or any substance in the state of fermentation or putrefaction must not be fed.
7. Cows which are not in good flesh and condition should be immediately removed and their milk kept separate until their health has been passed upon by a veterinarian.
8. An examination by a veterinary surgeon should be made at least once a year.

The stable.

9. No stagnant water, hogpen, privy, or uncovered cesspool or manure pit should be maintained within 100 feet of the cow stable.

10. The cow stable should be provided with some adequate means of ventilation, either by the construction of sufficient air chutes extending from the room in which the cows are kept to the outside air, or by the installation of muslin stretched over the window openings.

11. Windows should be installed in the cow barn to provide sufficient light (2 square feet of window light to each 600 cubic feet of air space the minimum) and the window-panes be washed and kept clean.

12. There should be at least 600 cubic feet of air space for each cow.

13. Milch cows should be kept in a place which is used for no other purpose.

14. Stable floors should be made water tight, be properly graded and well drained, and be of some nonabsorbent material. Cement or brick floors are the best, as they can be more easily kept clean than those of wood or earth.

15. The feeding troughs and platforms should be well lighted and kept clean at all times.

16. The ceiling should be thoroughly swept down and kept free from hanging straw, dirt, and cobwebs.

17. The ceiling must be so constructed that dust and dirt therefrom shall not readily fall to the floor or into the milk. If the space over the cows is used for storage of hay, the ceiling should be made tight to prevent chaff and dust from falling through.

18. The walls and ledges should be thoroughly swept down and kept free from dust, dirt, manure, or cobwebs, and the floors and premises be kept free from dirt, rubbish, and decaying animal or vegetable matter at all times.

19. The cow beds should be so graded and kept that they will be clean and sanitary at all times.

20. Stables should be whitewashed at least twice a year unless the walls are painted or are of smooth cement.

21. Manure must be removed from the stalls and gutters at least twice daily. This must not be done during milking, nor within one hour prior thereto.

22. Manure should be taken from the barn, preferably drawn to the field. When the weather is such that this can not be done, it should be stored not nearer than 200 feet from the stable and the manure pile should be so located that the cows can not get at it.

23. The liquid matter should be absorbed and removed daily and at no time be allowed to overflow or saturate the ground under or around the cow barn.

24. Manure gutters should be from 6 to 8 inches deep and constructed of concrete, stone, or some nonabsorbent material.

25. The use of land plaster or lime is recommended upon the floors and gutters.

26. Only bedding which is clean, dry, and absorbent should be used, preferably sawdust, shavings, dried leaves, or straw. No horse manure should be used as bedding.

27. The flooring where the cows stand should be so constructed that all manure may drop into the gutter and not upon the floor itself.

28. The floor should be swept daily. This must not be done within one hour prior to milking time.

29. If individual drinking basins are used for the cows they should be frequently drained and cleaned.

30. All live stock other than cows should be excluded from the room in which the milch cows are kept. (Calf or bull pens may be allowed in the same room if kept in the same clean and sanitary manner as the cow beds.)

31. The barnyard should be well drained and dry and should be as much sheltered as possible from the wind and cold. Manure should not be allowed to collect therein.

32. A suitable place in some separate building should be provided for the use of the cows when sick, and separate quarters must be provided for the cows when calving.

33. There should be no direct opening from any silo or grain pit into the room in which milch cows are kept.

The milk house.

34. A milk house must be provided which is separated from the stable and dwelling. It should be located on elevated ground, with no hogpen, privy, or manure pile within 100 feet.

35. It must be kept clean and not used for any purpose except the handling of milk.

36. The milk house should be provided with sufficient light and ventilation, with floors properly graded and made water-tight.

37. It should be provided with adjustable sashes to furnish sufficient light and some proper method of ventilation should be installed.

38. The milk house should be provided with an ample supply of clean water for cooling the milk, and if it is not a running supply the water should be changed twice daily. Also a supply of clean ice should be provided to be used for cooling the milk to 50° within two hours after milking.

39. Suitable means should be provided within the milk house to expose the milk pails, cans, and utensils to the sun or to live steam.

40. Facilities consisting of wash basins, soap, and towel should be provided for the use of milkers before and during milking. During the summer months the milk house should be properly screened to exclude flies.

The milkers and milking.

41. Any person having any communicable or infectious disease, or one caring for persons having such disease, must not be allowed to handle the milk or milk utensils.

42. The hands of the milkers must be thoroughly washed with soap and water and carefully dried on a clean towel before milking.

43. Clean overalls and jumpers should be worn during the milking of the cows. They should be used for no other purpose, and when not in use should be kept in a clean place protected from dust.

44. The hands and teats should be kept dry during milking. The practice of moistening the hands with milk is to be condemned.

45. The milking stools should be at all times kept clean, and iron stools are recommended.

46. The first streams from each teat should be rejected, as this fore milk contains more bacteria than the rest of the milk.

47. All milk drawn from the cows 15 days before, or 5 days after, parturition should be rejected.

48. The pails in which the milk is drawn should have as small an opening at the top as can be used in milking; top opening preferably not to exceed 8 inches in diameter. This lessens the contamination by dust and dirt during milking.

49. The milking should be done rapidly and quietly, and the cows should be treated kindly.

50. Dry fodder should not be fed to the cows during or just before milking, as dust therefrom may fall into the milk.

51. All milk utensils, including pails, cans, strainers, and dippers, must be kept thoroughly clean and must be washed and scalded after each using, and all seams in these utensils should be cleaned, scraped, and soldered flush.

The milk.

52. Milk from diseased cows must not be shipped.

53. The milk must not be in any way adulterated.

54. The milk as soon as drawn should be removed to the milk house and immediately strained and cooled to the proper temperature.

55. All milk must be cooled to a temperature below 50° F. within two hours after being drawn, and kept thereafter below that until delivered to the creamery.

56. The milk should be strained into cans which are standing in ice water which reaches the neck of the can. The more rapidly the milk is cooled, the safer it is, and longer it will keep sweet. Ice should be used in cooling milk, as very few springs are cold enough for the purpose.

57. If aerators are used, they should stand where the air is free from dust or odors, and on no account should they be used in the stable or out of doors.

58. Milk strainers should be kept clean; scalded a second time just before using, and if cloth strainers are used several of them should be provided, in order that they may be frequently changed during the straining of the milk.

59. The use of any preservative or coloring matter is adulteration, and its use by a producer or shipper will be a sufficient cause for the exclusion of his product from the city of New York.

Water supply.

60. The water supply used in the dairy and for washing utensils should be absolutely free from any contamination, sufficiently abundant for all purposes, and easy of access.

61. This supply should be protected against flood or surface drainage.

62. The privy should be located not nearer than 100 feet of the source of the water supply, or else be provided with a water-tight box that can be readily removed and

cleaned, and so constructed that at no time will the contents overflow or saturate the surrounding ground.

63. The source of the water supply should be rendered safe against contamination by having no stable, barnyard, pile of manure, or other source of contamination located within 200 feet of it. [Amended and adopted by the board of health of the department of health Apr. 13, 1910.]

ROANOKE, VA.

PROTECTION OF FOODSTUFFS—MILK, MEAT, FRUIT, VEGETABLES, ETC.

1. The dairy and food inspector shall serve for the term of two years (except that the first term shall expire on Aug. 1, 1912), unless sooner removed by the health officer, and thereafter until his successor is appointed and qualified according to law. The said dairy and food inspector shall, within 30 days after his appointment, qualify before the city clerk, and enter into a bond with security approved by the council in the penalty of \$1,000 for the faithful discharge of his duties. It shall be the duty of the said inspector to report to and be subject to the control of the health officer, and the health officer may impose upon him such duties as he may deem advisable in addition to those herein specified.

2. From and after 30 days from the passage of this ordinance no person shall, within or without the city of Roanoke, maintain or keep a stable or stables or a dairy farm for the purpose of producing milk to be sold or exposed to sale within the limits of the city of Roanoke, nor shall any person within the police jurisdiction of the city of Roanoke, outside of the public markets of said city, keep a room, stall, store, or other place where meat, butter, fish, fruit, vegetables, milk or milk products, or other substances intended for human food are sold or exposed to sale, without first obtaining a permit to do so from the health department of the city of Roanoke. Application for said permit shall be made in writing upon a form to be prescribed by the health officer, in which application it shall be stipulated that the dairy and food inspector or other officer of the health department of the city of Roanoke may from time to time inspect such place and premises, and the milk produced or food supplies exposed to sale thereat, and also that such applicant will conform to the requirements of this ordinance, and such reasonable rules and regulations as may be established by the board of health for the government of such place or places. Before granting such permit, it shall be the duty of said inspector to make, or cause to be made, an examination of the place and premises, which are intended to be used in the maintenance of said dairy farm or stable, and of such place, stall, or store where it is proposed to sell milk, butter, fish, fruit, vegetables, or other food supplies, and thereafter, from time to time, inspect the same, and if they be found in an unsanitary condition, such permit may be refused, or if granted, may be at any time revoked or suspended, without notice, by said inspector or by the health officer, if in the judgment of either of them, such dairy, dairy farm, or place is found to be in an unsanitary condition, or if there is reason to believe that any person residing upon, or employed upon, the premises, is sick with any contagious or communicable disease, or has recently been so, or has been exposed to any such disease, or is capable of communicating any such disease to other persons. Whenever said inspector suspends or revokes any such permit, he shall promptly report the facts in detail to the health officer, and every such suspension or revocation of permit shall be subject to the approval of the health officer, but shall be effective pending such approval.

3. It shall be unlawful for any person by himself or by his servant or agent, or for any such servant or agent of any person, to sell, exchange, or deliver, or to have in his custody or possession with intent to sell, exchange, or deliver, or to expose or offer for sale as pure milk any milk from which the cream or any part thereof has been removed, or which has been watered, adulterated, or changed in any respect by the addition of water or other substance.

4. No dealer in milk and no servant or agent of such a dealer shall sell, exchange, or deliver, or have in his custody or possession with intent to sell, exchange, or deliver, milk from which the cream or any part thereof has been removed, unless in a conspicuous place above the center, upon the outside of the vessel, can, or package from or in which such milk is sold, the words "skimmed milk" are marked in distinct letters not less than 2 inches in length.

5. No person shall sell, exchange, or deliver, or have in his custody or possession with intent to sell, exchange, or deliver, skimmed milk containing less than 9 per cent of milk solids exclusive of fat.

6. No person shall sell or offer for sale or otherwise dispose of, or shall transport or carry for the purpose of sale, or shall have in his or their custody or possession with intent to sell or offer for sale or otherwise dispose of any adulterated, or un-